

Yasmeen Bergnaum

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CORE SKILLS

Cuisine Styles

French • Italian • Mediterranean

Kitchen Skills

Cost Control • Butchery • Sauce-making • Baking

Operations

Inventory Management

Soft Skills

Team Leadership • Time Management • Training • Quality Control

SUMMARY

Experienced Chef with 10+ years focusing on Catering. Known for leadership.

WORK EXPERIENCE

Private Chef — Mueller - Russel (2015-02-18 - 2023-04-26)

- Designed seasonal menu increasing revenue by 19% through optimized dish pricing.
- Catered private events for up to 157 guests with 95%+ client satisfaction.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Leuschke and Sons (2021-05-16 - 2024-03-07)

- Maintained food cost under 29% with vendor negotiations and waste controls.
- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 197 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 17% through optimized dish pricing.

Pastry Chef — Little LLC (2024-07-08 - Present)

- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 16% through optimized dish pricing.
- Catered private events for up to 117 guests with 95%+ client satisfaction.

Pastry Chef — Schuster - Cronin (2019-05-24 - 2020-04-08)

- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 129 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 16% through optimized dish pricing.
- Maintained food cost under 30% with vendor negotiations and waste controls.

Private Chef — Medhurst - Hansen (2023-03-27 - Present)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Catered private events for up to 80 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 20% through optimized dish pricing.

EDUCATION

Diploma in Culinary Arts, Schmidt Group University (2023)

CERTIFICATIONS

- Food Safety Manager
- Certified Sommelier (optional)